

# MOTHER'S DAY LUNCH

## THE starters

haddock and leek quiche, sour cream, apple and broccoli salad  
wagyu beef fillet tartare, sous vide egg yolk, garlic aioli, pickled mustard, radish, parmesan cracker, melba toast  
baked pumpkin, smoked carrot, coconut labneh, carrot and vanilla soil, saffron **VE**

## THE middle

octopus, squid ink, apple, dashi, kimchi **GF/DF**  
aubergine, spiced tomato purée, charred baby onions, courgette, za'atar coconut cream **GF/VE**  
waffle, maple glazed bacon, berry cheesecake mousse, berries

## THE mains

saxon sunday roast, yorkshire pudding, roast vegetables with your choice of -  
wagyu sirloin  
lamb loin noisette  
baby chicken, truffle butter  
west coast sole, pomme purée, capers and lemon burnt butter, celery mandarin and fennel salad **GF**  
confit duck legs, potato fondant, smoked beetroot, charred orange, star anise jus **GF**  
penne, basil cream, parmesan crisps and pistachio crumb, grilled zucchini, lime oil **V**  
wagyu fillet, truffle and cauliflower, fine beans, thyme jus **GF**

## THE desserts

almond steamed pudding, apricot caramel, cardamom ice cream **N**  
hazelnut guanaja, chocolate mousse, frangelico foam, coffee ice cream **N**  
strawberry jelly, swiss roll, tonka bean custard, macerated strawberries, whipped cream, strawberry ice cream  
huguenot, boland, wineland blue, brioche, roasted plum, onion cream

*Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.*

*Our premium range of teas and coffees are sustainably sourced.*

4 COURSE R1650

*A discretionary gratuity of 12.5% will be added to your final bill*

**GF-GLUTEN FREE DF-DAIRY FREE N-NUTS**  
**V-VEGETARIAN VE-VEGAN**